Integral University
Study & Evaluation Scheme
B.Tech Food Technology Program
Second Year
Semester 3
(w.e.f session 2025-2026)

S. No.	Course	Course Code	Category	Periods				Evaluation Scheme									Attributes							United Nations Sustainable Development
								Sessional (CA)					End Sem Exam (ESE)			Subject Total								
								CT		TA		Total												
				L	T	P	C	Th	P	Th	P		TE	PE	Total		Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	Goals (SDGs)
1	Food Microbiology	BE 231	PCC	2	1	2	4	50	15	25	10	100	75	25	100	200	✓		✓		✓			3
2	Food Engineering I	BE 232	PCC	3	0	4	5	50	15	25	10	100	75	25	100	200	✓		✓		✓			3,6
3	Food Chemistry	BE 233	PCC	2	0	4	4	50	15	25	10	100	75	25	100	200	✓		✓		✓			3,9
4	Refrigeration and Cold Chain	BE 234	PCC	2	0	0	2	50	0	25	0	75	75	0	75	150	✓	✓	✓		✓			9,7
5	Human Values and Professional Ethics	BM226	MC	2	0	0	0	0	0	0	0	0	100	0	100	100	✓			✓	✓	✓	✓	16,4
6	Disaster Management	ES203	HSSM	2	1	0	3	50	0	25	0	75	75	0	75	150	✓		✓	✓	✓	✓	✓	11,13
				13	**2**	**10**	**18**	**250**	**45**	**125**	**30**	**450**	**475**	**75**	**550**	**1000**								

L - Lecture T - Tutorial P - Practical C - Credits CT - Class Test TA - Teacher Assessment Th - Theory TE - Theory Exam PE - Practical Exam

Sessional Total (CA = Class Test (CT) + Teacher Assessment (TA)

Subject Total (CA) = Sessional Total (CA) + End Semester Examination (ESE)

BSC	**Basic Science Courses**
PCC	**Professional Core Courses**
ESC	**Engineering Science Courses**
PEC	**Professional Elective Courses**
OEC	**Open Elective Courses**
HSSM	**Humanities, Social Sciences & Management Courses**
IPC	**Internship/ Project Courses**
MC	**Mandatory Course**

*** Audit Course**

Integral University
Study & Evaluation Scheme
B.Tech Food Technology Program
Second Year
Semester 4
(w.e.f session 2025-2026)

S. No.	Course	Course Code	Category	Periods				Evaluation Scheme									Attributes							United Nations Sustainable Development
								Sessional (CA)					End Sem Exam (ESE)			Subject Total								
								CT		TA		Total												
				L	T	P	C	Th	P	Th	P		TE	PE	Total		Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	Goals (SDGs)
1	Food Engineering II	BE 235	PCC	2	1	4	5	50	15	25	10	100	75	25	100	200	✓		✓					3
2	Principles of Food Preservation and Processing	BE 236	PCC	2	1	6	6	50	15	25	10	100	75	25	100	200	✓		✓					9,3,4.
3	Dairy Technology	BE 237	PCC	2	1	2	4	50	15	25	10	100	75	25	100	200	✓		✓					9,8,4
4	Energy Utilization in Food Industry	BE 238	PCC	2	1	0	3	50	0	25	0	75	75	0	75	150	✓		✓					3,2,4
5	Plantation Products and SpicesTechnology	BE 239	PCC	2	1	0	3	50	0	25	0	75	75	0	75	150	✓	✓	✓					7,9
6	Artificial Intelligence in Food Technology	BE 240	MC	3	0	0	0	0	0	0	0	0	100	0	100	100								9,3
7	Elective -1	Elective	PEC	3	0	0	3	50	0	25	0	75	75	0	75	150								2,3,8,9,15
8	Cyber Law & Information Security	CS203	HSSM	3	0	0	3	50	0	25	0	75	75	0	75	150	✓	✓	✓				✓	16,9
				19	**5**	**12**	**27**	**350**	**45**	**175**	**30**	**600**	**625**	**75**	**700**	**1300**								
Departmental Elective 1	Hygiene and Food Safety	BE 241	PEC	3	0	0	3	50	0	25	0	75	75	0	75	150	✓	✓	✓		✓			2,14
	Food Biotechnology	BE 242	PEC	3	0	0	3	50	0	25	0	75	75	0	75	150	✓	✓	✓				✓	3

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